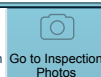




Department of Public Health and Social Services
Division of Environmental Health
Food Establishment Inspection Report



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Establishment Name: Elite Bakery

Permit Holder: Ambros Tinong's Bakery (Guam) Inc.

Inspection Date: 4/19/18

Sanitary Permit No.: 170002107

Location: Lot 2145-65 Tamuning, Guam

Time In: 10:15 Time Out: 5:25 Establishment Type: Bakery Area Number: 7 Phone Number: 646-4127
Inspection Reason: Complaint Regular Grade: D Rating: 62
No. of Risk Factor/Intervention Violations: 8 Follow-up: Yes Risk category:
No. of Repeat Risk Factor/Intervention Violations: 0 Follow-up Date: 2

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Select designated compliance (IN, OUT, N/O, N/A) for each numbered item. Mark 'X' in appropriate box for COS and/or R.
IN = In compliance **OUT** = Not in compliance **N/O** = Not observed **N/A** = Not applicable **COS** = Corrected on-site during inspection
R = Repeat violation **PTS** = Demerit points

Compliance Status			COS	R	PTS	Compliance Status			COS	R	PTS
Supervision						Potentially Hazardous Food (TCS Food)					
1	Out	Person in charge present, demonstrates knowledge, and performs duties	N	N	6	16	N/O	Proper cooking time and temperatures			6
Employee Health						17	N/O	Proper reheating procedures for hot			6
2	Out	Management awareness; policy present	N	N	6	18	N/O	Proper cooling time and temperatures			6
3	In	Proper use of reporting, restriction, and exclusion			6	19	N/O	Proper hot holding temperatures			6
Good Hygienic Practices						20	Out	Proper cold holding temperatures	N	N	6
4	In	Proper eating, tasting, drinking, betelnut, or tobacco use			6	21	Out	Proper date marking and disposition	N	N	6
5	In	No discharge from eyes, nose, and mouth			6	Consumer Advisory					
Preventing Contamination by Hands						22	NA	Consumer Advisory provided for raw or undercooked foods			6
6	Out	Hands clean and properly washed	N	N	6	Highly Susceptible Populations					
7	In	No bare hand contact with ready-to-eat foods or approved alternate method properly followed			6	23	NA	Pasteurized foods used; prohibited foods not offered			6
8	Out	Adequate handwashing facilities supplied and accessible	N	N	6	Chemical					
Approved Source						24	IN	Food additives: approved and properly used			6
9	In	Food obtained from approved source			6	25	In	Toxic substances properly identified, stored, used			6
10	N/O	Food received at proper temperature			6	Conformance with Approved Procedures					
11	In	Food in good condition, safe, and unadulterated			6	26	NA	Compliance with variance, specialized process, and HACCP plan			6
12	N/A	Required records available: shellstock tags, parasite destruction			6	Risk Factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health interventions are control measures to prevent foodborne illness or injury.					
Protection from Contamination											
13	OUT	Food separated and protected	N	N	6						
14	OUT	Food contact surfaces: cleaned and sanitized	N	N	6						
15	In	Proper disposition of returned, previously served, reconditioned, and unsafe food			6						

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.
Mark box if numbered item is not in compliance and/or if COS and/or R. **COS** = Corrected on-site during inspection **R** = Repeat violation **PTS** = Demerit points

Compliance Status			COS	R	PTS	Compliance Status			COS	R	PTS
Safe Food and Water						Proper Use of Utensils					
27		Pasteurized eggs used where required			1	40		In-use utensils: properly stored			1
28		Water and ice from approved source			2	41	Out	Utensils, equipment and linens:	N	N	1
		Variance obtained for specialized									

Person in Charge (Print and Sign) Ambros Tinong

Date: 4/19/2018

DEH Inspector (Print and Sign) Leilani Navarro

4/19/2018

Secondary Inspector: Vener Raymundo

4/19/2018

Tertiary Inspector:



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29		Variance obtained for specialized processing methods			1	41	Out	properly stored, dried, handled			1
Food Temperature Control						42	Out	Single-use/single-service articles: properly stored, used	N	N	1
30		Proper cooling methods used; adequate equipment for temperature control			1	43		Gloves used properly			1
31		Plant food properly cooked for hot holding			1	Utensils, Equipment and Vending					
32		Approved thawing methods used			1	44		Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used			1
33	Out	Thermometer provided and accurate	N	N	1	45	Out	Warewashing facilities: installed, maintained, used; test strips	N	N	1
Food Identification						46	Out	Nonfood-contact surfaces clean	N	N	1
34	Out	Food properly labeled; original container	N	N	1	Physical Facilities					
Prevention of Food Contamination						47		Hot & cold water available, adequate pressure			2
35	Out	Insects, rodents, and animals not present	N	N	2	48		Plumbing installed; proper backflow devices			2
36		Contamination prevented during food preparation, storage & display			1	49		Sewage and wastewater properly disposed			2
37	Out	Personal cleanliness	N	N	1	50	Out	Toilet facilities: properly constructed, supplied, & cleaned	N	N	2
38	Out	Wiping cloths: properly used and stored	N	N	1	51		Garbage/refuse properly disposed; facilities maintained			2
39		Washing fruits and vegetables			1	52	Out	Physical facilities installed, maintained, and clean	N	N	1
I have read and understand the above violation(s), and I am aware of the corrective measures that shall be taken.						53	Out	Adequate ventilation and lighting; designated areas use	N	N	1
						Documents and Placards					
						54		Sanitary Permit, Health Certificates			2

TEMPERATURE OBSERVATIONS

Item/Location	Temperature (oF)	Item/Location	Temperature (oF)
Liquid eggs / counter	78.0		
American cheese / counter	73.5		

ITEM NO.	OBSERVATIONS AND CORRECTIVE ACTIONS	CORRECT BY DATE
	A regular inspection was conducted today in response to three complaints: Complaint No. 17-025B regarding establishment floors with mold and trash cluttered everywhere; Complaint No. 18-069B regarding hair found in pastries; and Complaint No. 18-070B regarding presence of cockroaches in the facility. Evidence was found to support all three complaints, and the following violations were observed:	
1	Person-in-charge (PIC) did not have a Manager's Certificate (COS: PIC registered for the class at GCC during the inspection.) In addition, PIC did not perform necessary duties to ensure compliance with the Guam Food Code (GFC). PIC shall perform his duties to ensure that food safety practices are being implemented.	
	No employee health policy was in place.	

Person in Charge (Print and Sign)	Ambros Tinong	Date:	4/19/2018
DEH Inspector (Print and Sign)	Leilani Navarro		4/19/2018
Secondary Inspector:	Vener Raymundo		4/19/2018
Tertiary Inspector:			



Department of Public Health and Social Services
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Location: Lot 2145-65 Tamuning, Guam

2	No employee health policy was in place. Employee health policy shall be in place to ensure training on proper exclusion or restriction of sick employees.	
6	An employee did not wash his hands before putting on new gloves. Another employee did not wash his hands after throwing garbage and before handling food and utensils. Hands shall be properly washed when changing gloves and tasks to prevent contamination of food by hand.	

Based on the inspection today, the items listed above identify violations which shall be corrected by the date specified by the Department. Failure to comply may result in the immediate suspension of the Sanitary Permit or downgrade. If seeking to appeal the result of any notice or inspection findings, a written request for hearing must be submitted to the Director within the period of time established in the notice for corrections.

ITEM NO.	OBSERVATIONS AND CORRECTIVE ACTIONS	CORRECT BY DATE
8	Only one handwashing sink was provided for the entire bakery area, which was inadequate for the size of the facility and the physical obstacles present that may prohibit employees from using the handwashing sink. Also, signage was not provided for the handwashing sink. Adequate handwashing facilities shall be accessible to encourage food handlers to wash their hands regularly.	
13	Various personal food items, drinks, and belongings such as purses and footwear were being stored throughout the facility together with food and utensils intended to be used for customers. A bunch of food items were uncovered in the chill units and on preparation tables. Rodent glue traps were stored directly on top of ginger powder in the cake room. Personal items shall be separated from food and utensils for customers to prevent cross-contamination. Food shall be covered to protect from contamination.	
14	PIC said that they do not use any sanitizer for cleaning their equipment and utensils and that they only use detergent for washing dishes in the three compartment sink. No sanitizer was in sight during this inspection. Food contact surfaces shall be properly cleaned and sanitized using an approved sanitizer to ensure that germs are killed.	
20	Time and Temperature Control for Safety (TCS) foods such as liquid eggs and cheeses were left on counters at room temperature. All said food items were discarded. TCS food shall be kept at internal temperature of 41F or below for cold holding to limit growth or germs or toxins.	
21	Some TCS food such as cut potatoes and carrots, cheese, and various sandwiches were kept in refrigeration without date marking. TCS food kept in refrigeration for more than 24 hours shall be properly date-marked to ensure timely disposition.	
33	Food thermometer not provided. Food thermometer shall be provided to facilitate monitoring of internal temperatures of food.	
34	Multiple food items in the chillers and counters such as dried mangoes, butter, and oil that were not in their original container were not labeled. Food not in their original container shall be properly labeled to facilitate correct identification.	

Based on the inspection today, the items listed above identify violations which shall be corrected by the date specified by the Department. Failure to comply may result in the immediate suspension of the Sanitary Permit or downgrade. If seeking to appeal the result of any notice or inspection findings, a written request for hearing must be submitted to the Director within the period of time established in the notice for corrections.

ITEM NO.	OBSERVATIONS AND CORRECTIVE ACTIONS	CORRECT BY DATE
	Evidence of rodent gnawings were found on foam material in the ceiling and on plastic containers on the second floor.	

Person in Charge (Print and Sign) Ambros Tinong

Date: 4/19/2018

DEH Inspector (Print and Sign) Leilani Navarro

4/19/2018

Secondary Inspector: Vener Raymundo

4/19/2018

Tertiary Inspector:



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Location: Lot 2145-65 Tamuning, Guam

35	Rodent bait feedings were also observed on the second floor. One live cockroach was found in the office. Numerous dead roaches, remnants of their wings, and frass were seen everywhere in the facility. Outer openings were found on the middle, sides, and on top of the exit door leading to the dumpster. Outer opening was also found on the bottom of the exit door near the back. Multiple ceiling tiles were missing throughout the facility.	
35	About 30 outer openings, gaps, voids and holes were found throughout the facility. Pest control reports indicate active roach activity under the preparation table and replenishment of rodent baits were done in the past couple of months. Based on this observation, it appears that active rodent and roach activities are present in the facility; thus, an imminent health hazard is deemed to exist in this establishment. Pests shall be controlled to prevent contamination of food, and gaps, voids, holes, and outer openings shall be sealed to prevent entry of pests.	
37	An employee was observed wearing an apron that had dark stains and food debris. Food handlers shall wear clean clothes to prevent cross-contamination.	
38	Numerous wiping cloths were being kept directly on counters or on top of equipment. Wiping cloths shall be stored in a bucket of properly diluted sanitizing solution in between use to prevent cross-contamination,	
41	Clean plates, pans, and other utensils were being stored on counters and unprotected from contamination. Utensils shall be properly stored to prevent contamination.	
42	Single-service items were being stored uncovered on shelves in the second floor storage room. Single-service articles shall be properly stored to prevent contamination.	
45	No test strip was provided for the warewashing sink. Test strip shall be provided and used to ensure correct dilution of sanitizing solution.	

Based on the inspection today, the items listed above identify violations which shall be corrected by the date specified by the Department. Failure to comply may result in the immediate suspension of the Sanitary Permit or downgrade. If seeking to appeal the result of any notice or inspection findings, a written request for hearing must be submitted to the Director within the period of time established in the notice for corrections.

ITEM NO.	OBSERVATIONS AND CORRECTIVE ACTIONS	CORRECT BY DATE
46	Food particles and dark stains found on shelves and doors of chill units. Plastic cutter machine plate was covered in dark stains. Non-food contact surfaces shall be kept clean to prevent cross-contamination.	
50	Ceiling in the women's restroom was made of bare wood. Floor drain cover in the men's restroom was in disrepair. Toilet facilities shall be properly constructed and kept in good repair to facilitate proper cleaning and prevent entry of pests.	
52	Numerous trash and garbage found littered throughout the floor. Several big, unused equipment such as mixers were being kept throughout the facility. Some floor tiles in the production area were chipped off or had dark stains. Physical facilities shall be kept clean and free of unnecessary articles to prevent harborage of pests.	
53	No light provided for the second floor storage area. Inadequate lighting provided for the walk-in chiller. Light meter was reading 4.1 foot candle.	

Person in Charge
(Print and Sign) Ambros Tinong

Date: 4/19/2018

DEH Inspector
(Print and Sign) Leilani Navarro

4/19/2018

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Adequate lighting of at least 10 foot candle shall be provided for food storage areas to facilitate proper cleaning.

Sanitary Permit is hereby suspended until all cited violations have been corrected and the following additional requirements, pursuant to GFC Section 8-102.10, to address pest infestation are met:
1. Written documentation from the establishment's primary pest control contractor (PCC) regarding the service provided to include name of pesticide used; number(s) of baits, traps, and other methods used; location of application; observations of each service conducted; and any other relevant information needed shall be provided.

2. Written documentation from the PCC that no pest activity was observed for three consecutive days shall be provided.
3. A written cleaning schedule that indicates areas to be cleaned and sanitized, how it will be conducted, and how often it will be done shall be provided.
4. Seal all openings to the facility with pest-proof materials, such as metal, to prevent access.
5. Clean and sanitize all surfaces prior to operation.

Retrieved "A" Placard and posted "D" Placard No. 00174 and "Notice of Closure" Placard on the front door.
Issued Notice of Closure letter and re-inspection request form with instructions.
A \$100 re-inspections fee shall be paid to the Department of Public Health and Social Services upon successful completion of a follow-up inspection.

Based on the inspection today, the items listed above identify violations which shall be corrected by the date specified by the Department. Failure to comply may result in the immediate suspension of the Sanitary Permit or downgrade. If seeking to appeal the result of any notice or inspection findings, a written request for hearing must be submitted to the Director within the period of time established in the notice for corrections.

ITEM NO.	OBSERVATIONS AND CORRECTIVE ACTIONS	CORRECT BY DATE
	Photos of the violations were taken. Discussed this report with owner, Ambros Tinong.	

Based on the inspection today, the items listed above identify violations which shall be corrected by the date specified by the Department. Failure to comply may result in the immediate suspension of the Sanitary Permit or downgrade. If seeking to appeal the result of any notice or inspection findings, a written request for hearing must be submitted to the Director within the period of time established in the notice for corrections.

Person in Charge
(Print and Sign) Ambros Tinong

AT

Date:

4/19/2018

DEH Inspector
(Print and Sign) Leilani Navarro

Leilani Navarro

4/19/2018

Secondary
Inspector: Vener Raymundo

Vener Raymundo

4/19/2018

Tertiary
Inspector: